

**JOIN THE URBAN LEAGUE OF PORTLAND FOR THE
21ST ANNUAL CAREER CONNECTIONS JOB FAIR**

TUESDAY, APRIL 22, 2014

10:00AM TO 3:00PM

**Double Tree Hotel (by Hilton), Near Lloyd Center
1000 NE Multnomah St, Portland, OR 97232**

SAVE THE DATE !!!



Also Featuring Construction Trades & Apprenticeships



Over 50 Employers Participated and 500 patrons attended last year!
2014 Participating Employers include the following & Many More!

PGE	Constructing Hope	OR Trades Women
Tri-Met	City of Beaverton	New Seasons Market
Life Works	Washington County HR	Washington County Sheriff
Metro	OR Dept. Human Services	OR National Guard
ITT Tech	Multnomah County	NWRC of Carpenters
NECA-IBEW	Kaiser Permanente	Family Care Inc.

Employers from Health Care, Retail, Construction, Government, Non-Profit, and Corporate Sectors

Visit The Urban League of Portland's Career Resource Center for access to:

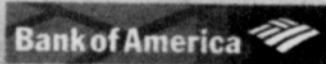
Computers, copying, printing, phone, job-listings, notary, resume, interviewing, salary,

Management, executive, ex-offender & other career development resources.

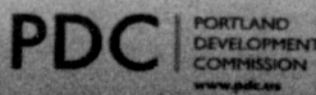
We Extend A Special Thank You to Our 2014 Career Fair Sponsors!

Presenting Sponsor

Gold Sponsors



Silver Sponsor



For more information, Please contact the Urban League of Portland - Workforce Department
503.280.2600 ULPDX.ORG 10 N Russell St. Portland, OR 97217

FOOD

Preserved Lemons

Recipe makes 32 pieces.

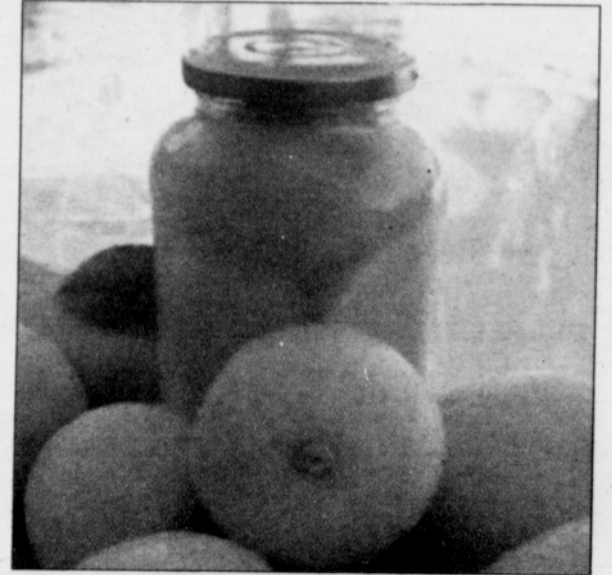
Ingredients:

- 4 large lemons, cut into 8 wedges each
- 3/4 cup kosher salt
- 1 cup lemon juice
- 3/4 cup olive oil

Directions

1. Toss the lemon slices in kosher salt to coat, and place them into a sterile 2 quart glass jar. Pour in the lemon juice, cover tightly, and let stand on the counter for 1 week. Turn the jar over daily. At the end of the week, top the jar off with enough olive oil to cover the lemons. This will keep in the refrigerator for up to 4 months.

2. To use, pull the lemon pulp from the peel, and scrape out the pith to leave only the yellow rind. Julienne, and add to your favorite dish for a lemony zing.



Grilled Shrimp with Lemon Aioli

continued from page 19

heat, and lightly oil the grate.

4. Put shrimp in a bowl. Drizzle olive oil and sprinkle paprika and salt over the shrimp, stir to coat shrimp completely.

5. Cook the shrimp on the preheated grill until they are bright pink on the outside and the meat is no longer transparent in the center, about 2 minutes per side. Transfer shrimp to a plate and serve with lemon aioli.



Apply for health insurance by April 30.

At Cover Oregon™ you and your family can find health insurance and get savings to make it low-cost. Some people will also be able to get plans at no cost.

Get insurance even if you have a health condition like diabetes, high blood pressure or other. Anyone living in Oregon can apply.

Free help is available in our community. Sign up today.



African American Health Coalition, Inc.

2800 N Vancouver Avenue Suite 100
Portland OR 97227

503-413-1850
aahc-portland.org



Urban League of Portland

10 N Russell Street
Portland OR 97227

503-280-2600
ulpdx.org



COVER OREGON™

CoverOregon.com

1-855-CoverOR
(1-855-268-3767)